

## AMENDMENTS TO THE CLAIMS

1. (currently amended) A fruit-based product that comprises ~~Use of a~~ carboxymethyl cellulose (CMC) ~~for preparing fruit-based products,~~ wherein the CMC is characterized by forming a gel at 25°C after high-shear dissolution in a 0.3 wt% aqueous sodium chloride solution, the final content of the CMC in the aqueous sodium chloride solution being 1 wt% for a CMC having a degree of polymerization (DP) of >4,000, 1.5 wt% for a CMC having a DP of 3,000-4,000, 2 wt% for a CMC having a DP of 1,500-<3,000, and 4 wt% for a CMC having a DP of <1,500, the gel being a fluid having a storage modulus (G') which exceeds the loss modulus (G'') over the entire frequency region of 0.01-10 Hz when measured on an oscillatory rheometer operating at a strain of 0.2.
2. (currently amended) ~~Use according to~~ The fruit-based product of claim 1, ~~characterized in that~~ wherein the CMC has a Brookfield viscosity of more than 9,000 mPa.s after high-shear dissolution in a 0.3 wt% aqueous sodium chloride solution, the final content of the CMC in the aqueous sodium chloride solution being 1 wt% for a CMC having a degree of polymerization (DP) of >4,000, 1.5 wt% for a CMC having a DP of >3,000-4,000, 2 wt% for a CMC having a DP of 1,500-3,000, and 4 wt% for a CMC having a DP of <1,500.
3. (currently amended) The fruit-based product of ~~Use according to claim 1 or 2,~~ ~~characterized in that~~ wherein the pH of the fruit-based product is between 1 and 6.
4. (currently amended) The fruit-based product of ~~Use according to claim 1, 2 or 3,~~ ~~characterized in that~~ wherein the CMC has a DP of 1,500 or more.

5. (currently amended) The fruit-based product of Use according to claim 4,  
~~characterized in that~~ wherein the CMC is prepared from linters cellulose or wood  
cellulose.
6. (currently amended) The fruit-based product of Use according to any one of  
~~claims 1-5, characterized in that~~ of claim 1 wherein the CMC has a DS of 0.6 to  
1.2.
7. (currently amended) The fruit-based product of Use according to any one of  
~~claims 1-6, characterized in that~~ claim 1 wherein the fruit-based product is a jam,  
a fruit preserve, a pie filling, a fruity sauce, a fruity filling in bakery products, a  
fruit-based topping, a beverage comprising fruit, a jelly or a sweet.
8. (currently amended) The fruit-based product of claim 1 wherein Use according to  
~~any one of claims 1-6, characterized in that~~ the CMC is used in combination with  
pectin, carrageenan, starch, alginate, xanthan, konjac, locust bean gum, guar  
gum, or food protein.
9. (currently amended) The fruit-based product of claim 1 wherein Use according to  
~~any one of claims 1-8, characterized in that~~ the CMC is used in an amount of 0.05  
to 1.5 wt%, based on the total weight of the fruit-based product.